

Chunky Potato & Ham Soup

Yield: 6 servings
mins.

1 hr. 15

3 medium red potatoes
2 cups water
1 small onion
3 tbsps butter
3 tbsps flour
crushed red pepper flakes
ground black pepper
3 cups milk
 $\frac{1}{2}$ tsp sugar
1 cup shredded cheddar
cheese
1 cup cubed cooked ham
1 cup corn

1. Peel potatoes and cut into 1" chunks.
2. Bring water to a boil in large saucepan. Add potatoes and cook until tender. Drain, reserving liquid. Set potatoes aside. Measure 1 cup of cooking liquid, adding water if necessary; set aside.
3. Peel and finely chop onion. Melt butter in saucepan over medium heat. Add onion; cook, stirring frequently, until onion is translucent and tender, but not brown.
4. Add flour; season with pepper flakes and ground pepper to taste. Cook 3-4 minutes.
5. Gradually add potatoes, reserved cooking liquid, milk, and sugar to onion mixture; stir well. Add cheese, ham,

and corn. Simmer over low heat 30 minutes, stirring frequently.

